Olive Garden Cappellini Pomodoro

Notes:
This is perfect if you are looking for a light dish.

Ingredients:
2 cloves Garlic minced
2 lbs. Plum tomatoes; seed diced
1 oz. Fresh basil leaves minced
1/3 C. Ex-virgin olive oil
3 oz. Parmesan cheese
12 oz. Dry angel hair pasta cooked
1/4 tsp. Pepper

Preparation:
Heat olive oil and add garlic; cook until it turns white. Add tomatoes and pepper and heat through, stirring constantly, about 2 to 3 minutes. Tomatoes should not lose their shape. Remove from heat. Transfer hot, cooked pasta to large bowl. Toss pasta gently with tomato mixture, basil and half of Parmesan cheese. Serve immediately and pass remaining Parmesan